



DAILY BREAD

GARLIC & HERB
SOFT ROLLS \$8
Our Own Steak Butter and Coarse Salt

SOUPS

ROASTED TOMATO BISQUE \$10
Garlic Oil, Lemon Crema, Cracked Pepper

JEKYLL & TIDE
SEAFOOD CHOWDER \$14
Sapelo Clams, Crab, Shrimp,
Catch, Bacon, Cream

SMALL PLATES

BARCELONA GARLIC SHRIMP \$18
Butter, Herbs, Calabrian Chile Oil, Sourdough
SWEET ONION FONDUE \$16
Three Cheeses, Baby Potato, House Pickles, Grain Mustard
KOREAN-STYLE PORK BELLY \$16
Toasted Sesame Cucumber, Kimchi

SALADS

FRISEE & BACON SALAD \$16
House Vinaigrette, Toasted Crumb
COUNTRY GREEK SALAD \$16
Slab Feta, Olives, Lemon Vinaigrette
CRAB & AVOCADO SALAD \$21
Butter Lettuce, Chives, Roasted Tomato Vinaigrette

STEAKS

GARLIC & THYME HANGER STEAK* 10 oz \$39
FILET MIGNON* 10 oz \$42

Great For Sharing

JOSH'S COWBOY-CUT RIBEYE* 22 oz \$79
OLD-SCHOOL CHATEAUBRIAND* 18 oz \$89

Please Choose One From Each Column:	POTATO	VEGETABLES	SAUCES
	Crispy Crushed Potato \$8	Vegetable of the Season \$8	Jekyll & Tide Steak Sauce \$4
	Mashed Potatoes \$8	Garlicky Green Beans \$7	Chimichurri \$4
	Hand-Cut Fries \$7	Piri Piri Vegetables \$8	Steak Butter \$4

SIGNATURES

WILD GEORGIA SHRIMP & GRITS \$28
Thai: Red Curry Broth, Vegetables, Creamy Grits
-or- Classic: Tomato-Bacon Gravy, Creamy Grits, Green Onion

LINGUINE & SAPELO CLAMS* \$29
Calabrian Chile, White Wine, Butter, Lemon, Garlic Crumb

12-HOUR POT ROAST \$28
Mashed Potatoes, Slow-Roasted Vegetables, Red Wine Gravy

TAVERN BURGER* \$18
Soft Roll, Caramelized Onion, Bacon, White Cheddar, Mayoketchup

FISH & CHIPS \$25
Lemony Tartar Sauce

WILD GEORGIA SHRIMP SCAMPI \$28
Garlic, Butter, Linguine, Herbs, Chile

CHICKEN MILANESE \$26
With Pasta a la Vodka Sauce

CATCH OF THE SEASON MKT
Jekyll: Crispy Potato, Vegetable of the Season, Beurre Blanc
Tide: Piri Piri: Rice Pilaf, Grilled Vegetables, Piri Piri Sauce

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. REV. 06/02/25